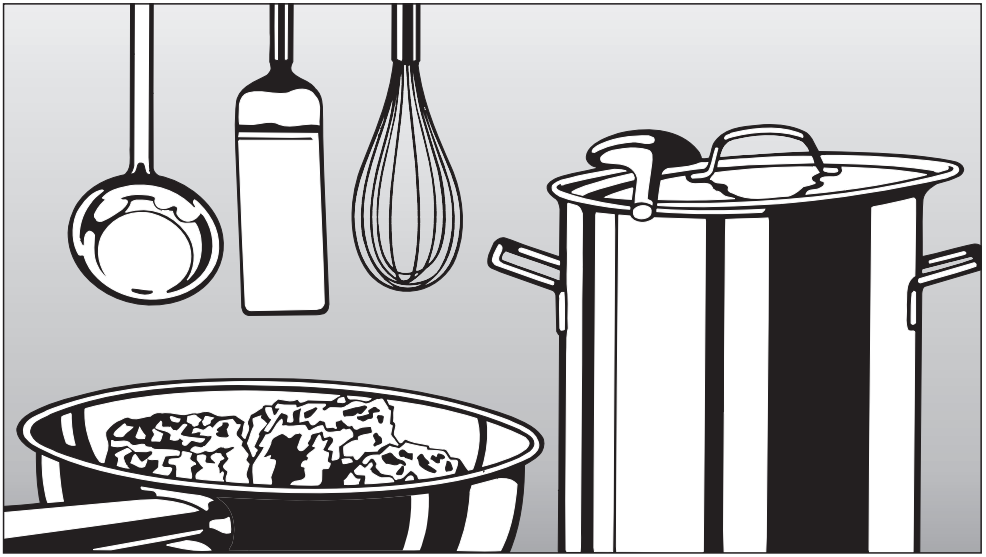
Operating instructions



Ceramic hobs
KM 420
KM 423

To avoid the risk of accidents
or damage to the machine
it is **essential** to read these
Operating instructions before
it is installed or used for the first time.

AUS GB IRL NZ ZA

M.-Nr. 04 996 260

Contents

Description of the appliance 4

Caring for the environment 6

Warning and Safety instructions 7

Operation 13
Preparation for use. 13
Cooking zone diameters 13
Extended area 13
Residual heat indicators 14
Temperature limiter 14
Cooking zone controls 15
Using the hob 15
Tips on saving energy 16
Important notes 17

Cleaning and care 18

Problem solving guide 20

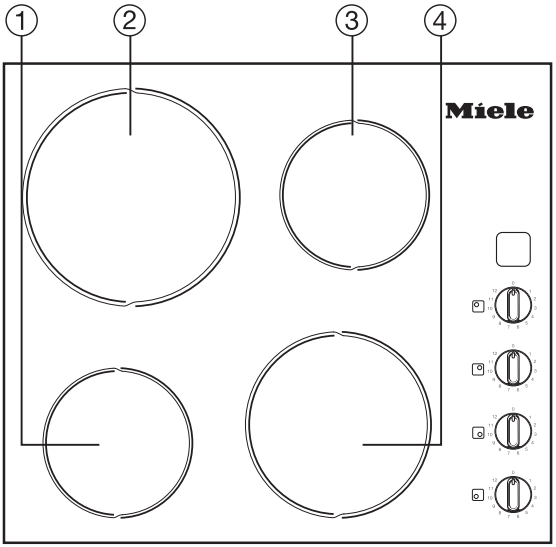
After sales service 21
Data Plate 21

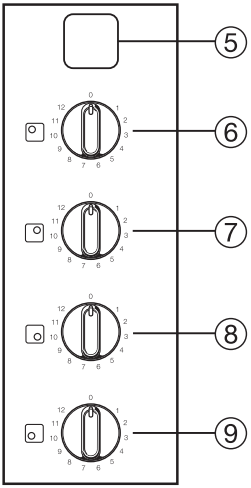
Installation 22

Electrical connection U.K. 25

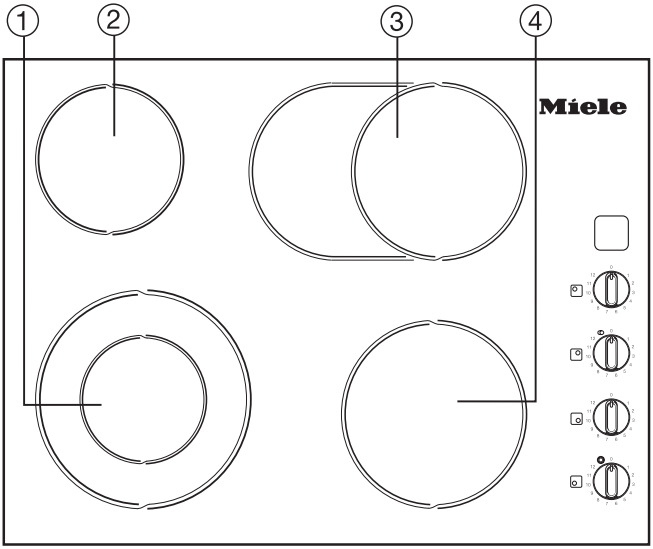
Description of the appliance

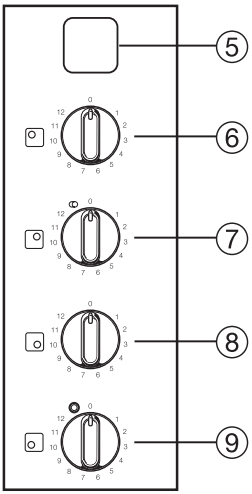
KM 420





KM 423





KM 420

① Cooking zone: 14.5 cm Ø

② Cooking zone: 21 cm Ø

③ Cooking zone: 14.5 cm Ø

④ Cooking zone: 18 cm Ø

KM 423

① Vario cooking zone: 12 cm / 21 cm Ø

② Cooking zone: 14.5 cm Ø

③ Cooking zone / Extended cooking zone:
17 cm Ø / 17 cm x 26.5 cm

④ Cooking zone: 18 cm Ø

Control panel

⑤ Residual heat indicators

⑥ Rear left cooking zone control

⑦ Rear right cooking zone control

⑧ Front right cooking zone control

⑨ Front left cooking zone control

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure that they are offered for recycling.

Disposal of your old appliance

Old appliances contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes.

Ensure that the appliance presents no danger to children while being stored for disposal.

Data Plate

When the appliance has been built in the data plate is no longer visible. A second data plate label is supplied with the appliance.
Please stick the label into this booklet under "After sales service". When contacting the Service Department, please quote model number and serial number of your appliance which you will find on the data plate.

This appliance conforms to current safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installation and before using the appliance for the first time, read the operating instructions carefully. They contain important notes on installation, safety, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

Keep these operating instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner of the appliance.

Correct usage

This appliance is intended for domestic use only and is not to be used for commercial purposes.

Only use the appliance to prepare food in the home. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by incorrect or improper use of the appliance.

Technical safety

To avoid the risk of damage to the appliance, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply, before connecting the appliance to the mains supply. Consult a competent person if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national safety regulations. It is most important that this basic safety requirement is tested by a qualified electrician. and where there is any doubt the electrical system in the house is checked by a qualified electrician.
The manufacturer cannot be held responsible for the consequences of an inadequate earthing system (e.g. electric shock).

For safety reasons this appliance must only be operated as a built-in appliance. This is necessary to ensure that all electrical components are shielded.

Never open the casing of the appliance.
Tampering with electrical connections or components is highly dangerous to the user and can cause operational faults.

Installation work and repairs may only be carried out by suitably qualified and competent persons to ensure safety.
Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held responsible.

The appliance is only completely isolated from the electricity supply when:

– the mains fuse is withdrawn
– or the screw-out fuse is removed (in countries where this is applicable)
– it is switched off at the isolator or at the wall socket and the plug removed.
  Do not pull on the cable, only on the plug.

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance, (e.g. danger of overheating).

This appliance must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator, freezer or fridge-freezer. The high temperatures radiated by hobs could damage the appliance below.

If the hob is built in above an oven, the connection cable for the hob must not come into contact with the oven housing.

Due to the high temperatures radiated it is not advisable to fit a drawer directly underneath the hob. The hob may only be fitted above kitchen units with fixed front panels. An additional interim shelf should be fitted underneath the hob.

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

Use

Caution, danger of burning. High temperatures are produced by the hob cooking zones.

Keep children away from the appliance. The cooking zones are hot when is use. Supervise use of the hob by the elderly or infirm.

There is a danger of burning until the residual heat indicator goes out.

Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

Use heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of burning yourself.

Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning and scalding.
Special hob guards are available from good retail outlets.

Do not heat up unopened tins of food on the hob as pressure will build up in the tin and it can explode. This could result in injury and scalding or damage.

Do not use the hob as a resting place for anything else. This could lead to a danger of the article beginning to melt or catching fire, if residual heat were still present or if the hob were to be switched on inadvertently.

Do not cover the hob with a cloth, household foils or other similar objects. There is a danger of this catching fire if the appliance is switched on.

Do not leave the appliance unattended when cooking with oils and fats as these are a fire hazard if allowed to overheat.

If oil or fat does catch fire despite this do not attempt to put out the flames with water. Use a suitable fire blanket or fire extinguisher.

Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects left near the hob could catch fire.

In the event of any breakages or cracks occurring in the ceramic hob it must be switched off immediately and disconnected from the electricity supply. Contact the Service Department. Continued use would be dangerous as liquids etc. boiling over could penetrate to the electrical components through any crack and cause a short circuit. Contact the Service Department.

Do not drop anything on the ceramic hob. Even a light object such as an egg cup, could cause damage in certain circumstances.

Do not use plastic or aluminium foil containers. These melt at higher temperatures and could damage the appliance.

Never heat up empty pans as they could get damaged.

Do not allow either solid or liquid sugar or pieces of plastic or alumium foil to get on to the ceramic hob when it is hot. If this is allowed to cool before the hob has been cleaned, the ceramic surface will be susceptible to pitting or even cracking. If this should occur, switch off the hob and carefully scrape the sugar or other residue thoroughly from the cooking zone while it is still hot, using a shielded scraper blade. Take care not to burn yourself.

To prevent the risk of spillages etc. burning on, remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.

Do not use any pots or pans on the ceramic hob with bases with pronounced edges or ridges, or which are poorly enamelled.
These could scratch or scour the hob surface permanently. Copper based pans can be used without any risk of abrasion. However, heat transmission may be reduced if, after heating, the pan doesn't sit flatly on the ceramic surface.

When using kitchen appliances connected to sockets near the hob, ensure that the cable cannot come into contact with hot cooking zones. This could melt the cable insulation and be dangerous. Danger of electric shock.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its initial temperature, changes to recipe and the shape and size of cooking container.
Some foods may contain micro organisms which are only destroyed by thorough cooking, therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through (at more than 70 °C for more than 10 minutes). If in doubt select a longer cooking or re-heating time. It is essential to ensure that food has been evenly and sufficiently heated and to check that it is thoroughly cooked. This can be achieved by stirring and/or turning the food during cooking.

Under no circumstances use a steam-cleaning appliance to clean the ceramic hob. Pressurised steam could cause permanent damage to the surface and to components, for which the manufacturer cannot accept responsiblitity.

There is a seal between the hob frame and worktop and between the frame and the ceramic plate. Do not use any sharp pointed object, such as a knife, to clean these seals as they could become damaged.

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Accessories

If you have used the shielded razor blade for cleaning make sure the blade is retracted after use. Danger of injury.

Disposal of your old appliance

Before throwing an old appliance away, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut off the cable directly behind the appliance to prevent misuse. This should be done by a competent person.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Preparation for use

Before using for the first time

Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Do not use washing up liquid on the ceramic surface as it can leave a blue sheen on the surface which may be difficult to remove.

Cooking zone diameters

The cooking zones are clearly marked on the hob. Only the area of the zone that is switched on heats up. The rest of the hob surface remains relatively cool.

Extended area

(only for KM 423)

Some cooking zones can be enlarged. These are **the extended cooking zone** ⬭ (rear right) and **the vario cooking zone** ◎ (front left).

The relevant cooking zone control is used to switch on the vario / extended area.

Turn the control in a clockwise direction only until you feel a resistance. Then turn it back. Do not force it past this point as the control will be damaged.

- To switch on the extended or vario cooking zone, turn the relevant control beyond setting 12.
- Then turn the control back to the setting required.

Turning the control back to "0" switches off:

– the cooking zone, and

– the extended / vario area.

Residual heat indicators

Each cooking zone has a residual heat indicator.

After switching off, the residual heat indicator light (a dot in the display) stays on as long as the cooking zone remains hot.

If residual heat indicators are on, do not touch the cooking zones or place any heat sensitive object on them. Danger of burning. N.B. If there is a power cut the indicator light will go out, even if the cooking zone is still hot.

Temperature limiter

The cooking zones have a temperature limiter which switches off the cooking zones before the ceramic surface overheats.
The temperature limiter switches the elements back on again when the temperature has cooled to a level which cannot damage the ceramic surface.

The temperature limiter is activated for example when pans are unsuitable, e.g. those with an uneven base, pans that are too small, or when a cooking zone is switched on but there is no pan on it.

Cooking zone controls

The controls for the cooking zones regulate the heat output and are used to select the heat setting.

Turn the control in a clockwise direction only until you feel a resistance, and then turn it back. Do not force it past this point as this will damage the control.

Using the hob

- Place the pan containing the food to be cooked on the cooking zone. Use a lid.
- Choose a high setting for boiling/frying.
- Switch to a lower setting to continue cooking, when steam is visible at the rim of the lid.

Switching to a lower setting at the right time:

– avoids food boiling over,

– food sticking, or burning,

– and saves electricity.

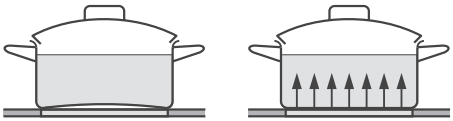
Suggested cooking zone settings

Cooking process	Setting
Melting butter, Chocolate Dissolving gelatine Preparing yoghurt	1 - 2
Keeping food warm Warming small quantities of food/liquid Thickening of sauces containing egg yolk, butter Omelettes	2 - 3
Defrosting Cooking rice, pasta, porridge, Steaming fruit, vegetables, fish Cooking broths, pulse soups	3 - 5
Braising meat, fish, vegetables Cooking dumplings, potatoes, soups Preparing jams, jellies, stewed fruit	4 - 6
Cooking large quantities of stew and dumplings	7
Frying fish, Frying cutlets	8
Frying pancakes, liver, sausages, fried eggs	8 - 10
Searing large quantities of meat Frying steaks, potato or fish cakes	10 - 12
Bringing to the boil	12

These figures, which evisage appprox. 4 helpings, should only be taken as a guide. With deep pans, large quantities, or without the lid on, a higher setting is needed. With smaller quantities select a lower setting.

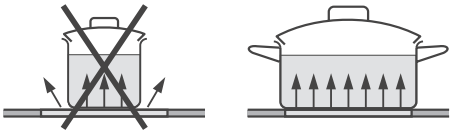
Tips on saving energy

– For optimum energy consumption during cooking, only pans which have flat or very slightly concave bases when they are cold, should be used. When the pan is hot, the base should rest evenly on the ceramic surface.
Uneven bases will lengthen cooking time. Check for suitability when purchasing new pans.

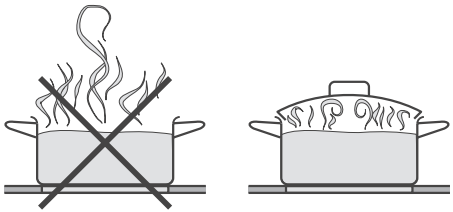


– Check that the diameter of the pan base is as wide or slightly wider than the cooking zone so that heat is not lost unnecessarily.

Often the maximum diameter quoted by manufacturers refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.



– Use a pan lid whenever possible to minimise heat loss.



When cooking for a long time, switch the cooking zone off a short while before the end of the cooking time. In this way, use is make of the residual heat.

Important notes

Always place a pan centrally on the cooking zone before switching on the appliance to save energy.

The cooking zone and the pan base should be should be clean and dry. This saves extra cleaning later on.

Take care before starting to cook that there is no grit or sand on the surface of the hob.

This would scratch the surface, especially if a pan was pushed across the hob.

Do not use any pots or pans where the base has ridges, a pronounced edge or is poorly enamelled.

These could also cause scratches.

Do not push any enamelled objects, such as baking trays or roasting trays around on the hob surface.

These could scratch the surface.

Aluminium or stainless steel pans with aluminium bases can leave marks with a metallic sheen on the ceramic surface.

Clean these away at the earliest opportunity using a special proprietary cleaning agent, (see Section on Cleaning and Care).

Do not allow either solid or liquid sugar or pieces of plastic or alumium foil to get on to the cooking zones when they are hot.

If this should occur, switch off the hob and carefully scrape the sugar or other residue thoroughly from the cooking zone while it is still hot, using a shielded scraper blade. Take care not to burn yourself.

If this is allowed to cool before the hob has been cleaned, the ceramic surface will be susceptible to pitting or even cracking.

Ceramic hobs

Treat the surface of your ceramic hob with the same care as any other glass surface.

Never use scouring agents, pads, abrasive cleaning agents, or strong cleaners e.g. oven sprays, stain or rust removers, as these could damage the surface of the appliance.

There is a seal between the hob frame and worktop and between the frame and the ceramic surface. Do not use any sharp pointed object, such as a knife, to clean these seals as they could become damaged. After cleaning the hob must be thoroughly dried with a soft cloth. This will prevent a build-up of limescale deposits.

To prevent the risk of spillages etc. burning on, remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.

E-cloth

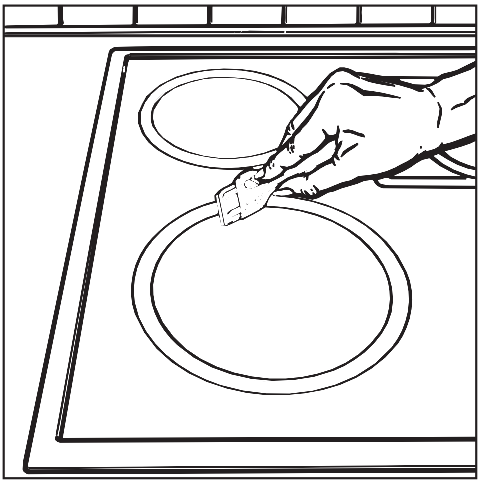
A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part Number 98013530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Clean after each use

Any minor spills which have not dried on can be wiped off with a damp cloth or sponge. Non-abrasive liquid cleaners can also be used.

If washing up liquid or a similar cleaner is used, light blue staining might occur. These stains can be removed with a proprietary ceramic hob cleaning agent, although it may take several applications.

Hardened spills should be carefully scraped off using a shielded scraper blade.
The hob surface should then be cleaned with a damp cloth or sponge.



Removing marks

Light marks with a metallic sheen (aluminium deposits) on the hob surface can be removed once the hob has cooled down by using a suitable proprietary cleaner.

Limescale deposits (caused for example by water boiling over, or damp pan bases) can be removed with vinegar or a proprietary hob cleaner.

Removal of sugar, or syrups, plastic or aluminium foil

Switch off the hob and carefully scrape the sugar or other residue thoroughly from the cooking zone while it is still hot, using a shielded scraper blade. Take care not to burn yourself.

When the hob is cool, clean with a proprietary cleaner.

Cleaning and conditioning agents

There are proprietary cleaners on the market for cleaning ceramic hobs.

Follow the manufacturer's instructions. Do not use on hot cooking zones. Remove every trace of cleaner from the hob with a damp cloth. It could have an adverse effect on the hob when heated up.

Conditioning agents

Some cleaners incorporate a silicone ingredient which acts as a protective film on the hob. It makes the hob surface smoother and prevents water and soiling adhering to the surface.

However, cooking at high temperatures reduces the effect and the cleaner needs to be reapplied for renewed effect.

By always cleaning the ceramic surface with one of these special cleaners you will help to avoid the damage caused by sugar and syrups and aluminium foil deposits.

Installation work and repairs may only be carried out by suitably qualified and competent persons to ensure safety.
Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held responsible.

The following minor problems can be corrected without contacting the Miele Service Department:

What to do if ... . .

. . . there is a slight smell when the hob is heated for the very first time.

This is not a fault. Residual moisture in the insulation is drying out.

. . . the cooking zones do not heat up after being switched on.

Check whether the mains fuse has blown (call a qualified electrician or the Service Department if it has. See "After Sales Service").

. . . the food in the pan hardly heats up or does not heat up at all.

Check whether

– a pan with a heat retaining base is being used.
The warmth from this type of base only transfers slowly to the food.

– the pan is too large in relation to the cooking zone and an extended zone has not been switched on.

In the event of any faults which you cannot remedy yourself, please contact

– Your Miele Dealer

or

– The nearest Miele Service Department (see back cover for address).

When contacting the Service Department, please quote the model and serial number of your appliance both of which are given on the data plate.

Please note that telephone calls may be monitored and recorded to improve our service.

Data Plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these operating instructions.

Fitting instructions

The necessary connection data and model name are located on the hob data plate.

Ensure that these match the household mains supply.

When contacting the Service Department, please quote the voltage, model and serial numbers given on the data plate.

Fit wall units and extractor hood before fitting the hob, to avoid damaging the ceramic surface.

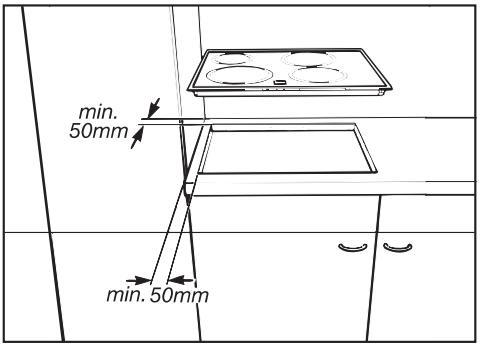
The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100°C heat-resistant adhesive which will not dissolve or distort.

This appliance must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator, freezer or fridge-freezer. The high temperatures radiated by hobs could damage the appliance below.

If the hob is built in above an oven, the connection cable for the hob must be positioned in such a way that it cannot come into contact with the oven housing.

Due to the high temperatures radiated it is not advisable to fit a drawer directly underneath the hob. The hob may only be fitted above kitchen units with fixed front panels. An additional interim shelf should be fitted underneath the hob.

When installing a hob there may be a wall at the back and a wall or tall unit at one side. On the other side there must not be a unit or wall which stands higher than the hob.

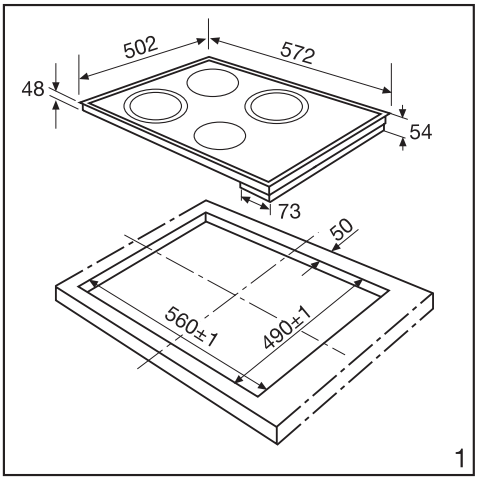


Due to the high temperatures radiated by the hob, it is essential that a minimum distance of 50 mm is maintained between the worktop cut-out and

- adjacent kitchen units (e.g. tall unit)
- the rear wall.

Worktop cut-out

KM 420



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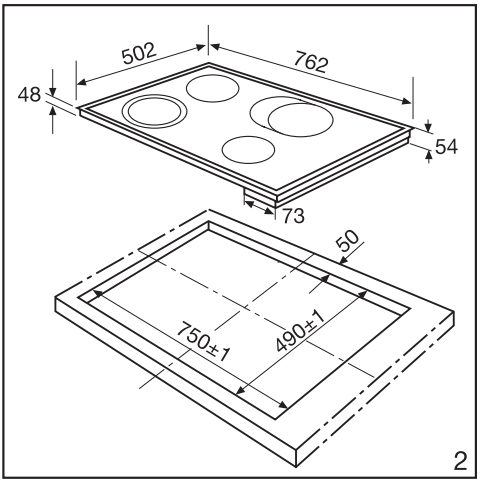
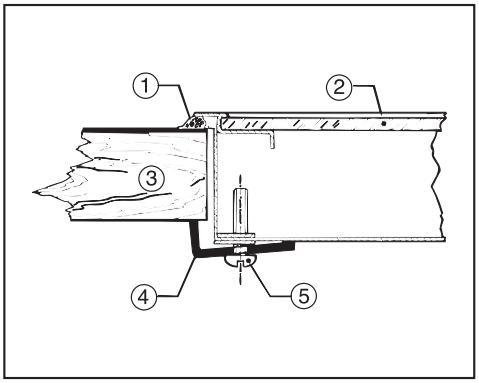


- Cut the worktop according to the dimensions in the relevent diagram, keeping within the tolerances given.
- Ensure that there is a clearance depth of 54 mm over a width of 73 mm beneath the switching unit.
- A minimum safety distance of 50 mm must be maintained between the hob and the back wall and a side wall or tall unit to the right or left of the hob.
- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture. The materials used must be heat resistant.

Installation



① Sealing strip

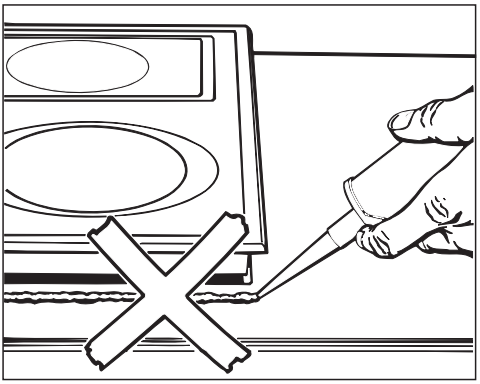
② Hob

③ Worktop

④ Clamp

⑤ Screw

- Loosen the screws ⑤.
- Set the hob ② in the cut-out and centre it.
- Turn the clamps ④ outwards and tighten the screws ⑤.
- Check that the hob unit ② fits tightly in the worktop.



Under no circumstances should sealant find its way between the frame of the top part of the hob and the worktop.

This could cause difficulties if the hob ever needs to be taken out for servicing and possibly damage the hob frame or the worktop.

The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop.

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with national and local safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

Ensure power is not supplied to the appliance while installation work is being carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

The voltage,rated load and fusing are given on the data plate. Ensure that these match the household mains supply.

Connection should be made via a suitable isolator which complies with national and local safety regulations, and the On/Off switch should be easily accessible after the appliance has been built in.

For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

When switched off there must be an all-pole gap of at least 3 mm in the isolator switch (including switch, fuses and relays according to EN 60 335).

Important U.K.

The appliance is supplied for connection to an a.c. single phase 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested by a qualified electrician. The manufacturer cannot be held responsible for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer can assume no responsibility for damage which is the direct or indirect result of incorrect installation or connection.

Australia:

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